



Total Time  
**25 MIN.**

Serving & Size  
**1 SERVNG (2 TACOS, 2 TBSP SAUCE)**


Difficulty  
**EASY**

Most anything can be used to fill a taco but marinated, grilled fish stuffed into tortillas and slathered with salsa and yogurt make this delicious.

Yields  
**24**

<b>Nutrition Facts</b>	
Serving Size	1 SERVNG (2 TACOS, 2 TBSP SAUCE)
<b>Amount Per Serving</b>	
<b>Calories</b> 395	
<b>% Daily Value</b>	
<b>Total Fat</b> 14g	<b>22%</b>
<b>Saturated Fat</b> 3.4g	<b>17%</b>
<b>Cholesterol</b> 74mg	<b>25%</b>
<b>Sodium</b> 984mg	<b>41%</b>
<b>Total Carbohydrate</b> 34.5g	<b>12%</b>
<b>Dietary Fiber</b> 2.7g	<b>11%</b>
<b>Protein</b> 31.9g	<b>64%</b>
Vitamin A 10%	Vitamin C 1%
Calcium 23%	Iron 17%

<b>INGREDIENTS</b>	<b>WEIGHT</b>	<b>MEASURE</b>
plain nonfat Greek yogurt	1 lb.	2 cups
<b>Pace® Chunky Salsa- Medium</b>	14 oz.	1 1/2 cups
cilantro, minced		1/2 cups
cumin, ground		3 tbsp.
paprika, smoked		3 tbsp.
kosher salt		1 tbsp.
ground red pepper		3/4 tsp.
olive oil		
whitefish, fillet(s), 3 oz each	5 lb.	24 ea.
flour tortilla, 6-inch, warmed	53 oz.	48 ea.
iceberg lettuce, shredded	2 lb.	3 qt.
reduced fat Cheddar cheese, shredded	12 oz.	3 cups

 **TIP**

Serve with hard taco shells instead of flour tortillas.



## INSTRUCTIONS

1. In a bowl mix together yogurt, Pace® Chunky Salsa and cilantro. Place in a covered container. Refrigerate.

CCP: Refrigerate below 40°F at least 2 hours before using as directed.

2. In small bowl combine cumin, paprika, salt and pepper. Toss well to mix. Cover and hold to use as directed.

3. Place fish filets on an oiled sheetpan. Brush filets with oil. Sprinkle the spice rub evenly over both sides of fish. Grill fish over medium flame, 3-4 minutes per side or roast fish in 425°F. conventional or 375°F. convection oven for 8-10 minutes, or until fish flakes easily when tested with a fork. Remove from heat and break each filet into pieces.

CCP: Heat to a minimum internal temperature of 165°F for 1 minute.

CCP: Hold hot at 140°F or higher for service.

4. Heat tortillas or taco shells according to package directions.

To Serve:

1. Divide fish evenly between tortillas (1 1/2 oz. each). Top each tortilla with the following:

1/4 cup lettuce

1 tablespoon cheese

1 tablespoon yogurt-salsa cream

2. Roll to enclose and serve.